

THE SIGNATURE

The Cardinal cuvée was named in memory of Monsignor Mario Felice Peraldi, our ancestor, Governor of Civita Vecchia and owner of the estate in the 17th century. Made from old Sciaccarello vines, this emblematic cuvée fulfils the promises of its granitic terroir.

TERROIR

Hillsides of granitic arenas. Acidic and poor soils.

THE 2021 VINTAGE:

Third year of conversion to organic farming for the estate, previously under sustainable agriculture. After a mild and very rainy winter, and an exceptionally warm month of March, we—like many others—were hit by the spring frost of 2021. A final rainfall occurred on May 15, then not a single drop of water fell until October. Despite this drought, soil management and relatively cool summer nights allowed the foliage to hold strong. The result: excellent plant health — but very small berries... Exceptional quality.

Manual harvest began on 06/09/2021.

GRAPE VARIETY :

100% Sciaccarello

Cellaring:
15 years

Ageing:
18 months
including 12
months in
barrels

Serving :
18°-20°C

Colour:
Ruby

WINEMAKING:

Conveyor reception, sorting table.
Fermentation in concrete tanks at ~28°C.
15-day maceration.

TASTING NOTES:

A GOURMET & ELEGANT RED.

Ruby colour with slightly ochre reflexes. Intense and refined nose with aromas of ripe red fruits, dried myrtle berries, spices, and delicate oak (pepper, cinnamon, vanilla).

Full, clean attack; youthful yet supple tannins. Remarkable balance with mineral expression and great ageing potential.

